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Cream cheese having two differentiated phases - is made by differential fat addition and food particle inclusion with optional surface modification and is structured in geometric shapes

Assignee: UNILEVER NV Standard company (UNIL...)
Inventor(s): none

Accession / Update: 1997-352528 / 199733

IPC Class: A23C 19/076 ; A23C 19/09 ;

Derwent Classes: D13;

Manual Codes: D03-B04(Additives for cheese)

Derwent Abstract

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(DE29707523U) Cream cheese comprises at least 2 cream cheese phases comprising 25 wt% dry mass. Organoleptic and visual properties are varied by annexing ingredients to at least one of the cheese phases and/or adjustment of the fat content.

The cheese phases preferably contain at least 30 (preferably at least 35) wt.% dry mass. To differentiate one cheese phase, food particles, especially pasteurised, are included in it. The particles may be present in both cheese phases in different quantities, size and/or colour. The differentiating particles may be present in only one phase. The two cheese phases contain at most 45 (preferably at most 35) wt.% food particles. The particles take the form of vegetables, fruit, greens, spices, nuts, meat, sausage meats or other foodstuffs. In varying the fat content, this differs by at least 5%-10% between the two phases.

Advantage - Cream cheese has phases having differing appearance and taste. The cheese retains its cream cheese characteristics, and is easily cut. Control of the dry matter content influences the cheese consistency, rendering it spreadable and easily cut, but not slack, to satisfy the precise consumer perception of cream cheese.

Abstract info: DE29707523U: Dwg.0/0

Family:	Patent	Issued	DW Update	Pages	Language	IPC Class
	DE29707523U1	* July 10, 1997	199733	13	German	A23C 19/076

Local appls.: DE1997002007523 ApplDate:1997-04-25 , Utility (97DE-

Priority Number(s):

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Application	Application	Original Title
DE1997002007523U	April 25, 1997	

Title Terms: CREAM CHEESE TWO DIFFERENTIAL PHASE MADE DIFFERENTIAL FAT ADD FOOD PARTICLE INCLUSION OPTION SURFACE MODIFIED STRUCTURE GEOMETRY SHAPE

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⑮ BUNDESREPUBLIK
DEUTSCHLAND



DEUTSCHES
PATENTAMT

⑫ **G brauchsmust r**
⑩ **DE 297 07 523 U 1**

⑤① Int. Cl.®:
A23 C 19/076
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DE 297 07 523 U 1

⑭ Inhaber:
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⑤④ Käsezubereitung mit mindestens zwei Frischkäsephasen

DE 297 07 523 U 1